

SOUTH PARIS.

Mrs. Mary Churchhill of Mechanic Falls was in the village Thursday.

Mrs. Annie Greeley of Auburn was a weekend guest of Mrs. Starbird.

Mrs. William Johnson is the guest of his daughter, Mrs. Roland Parsons, in Duxbury.

The Putnam class will meet with Mrs. C. G. Morton Thursday afternoon.

John Weston of North Stratford, N. H., spent the week-end with Louise L. Cummings.

The Baptist red letter envelopes are being made by Mrs. H. W. Denison.

Mrs. Gladys Fothergill is learning the mysteries of the footstaple at the Advertiser's in Norway.

Mrs. Pleasant Robekah Lodge holds its regular meeting next Friday evening, Feb. 9, at 7:30 o'clock.

Mrs. F. A. Hall of Portland has been the guest of her daughter, Mrs. E. W. Cummings, a few days.

Another dance at Norway Grange Hall Sunday night will be given by Shaw's Grange. Bas service.

Any one having table linen or dishes belonging to the Baptist Ladies' Aid, please leave at C. G. Morton's.

Alfred Cota has gone to Portland where he will complete his study of the law with David E. Fischer of that city.

The Larchmont Club was entertained on Wednesday by Mrs. Stuart V. Goodwin, and the members from that village were present.

Candidates day was fair and bright, but the wind was so strong that old superstitions are held sacred.

A gospel meeting will be held on Sunday, Feb. 11, at Thomas A. Johnson's, 101 Main Street, under the auspices of E. A. Christensen. John Blair leader.

Mrs. George W. Haskell has returned from Portland, where she was called by the illness of her father, Rowan Crockett. Mr. Crockett is much improved.

The Optimistic Class of the Universalist Sunday School meets Saturday afternoon at 2 o'clock at J. A. Kenney at her home, corner of Brook and Main streets.

Mrs. Percy P. Allen entertained a number of ladies at bridge at her home Tuesday evening, when three tables were set. Refreshments were served by the ladies.

A little word and lumber has been coming in during the past few days. A week or two the snow embargo partially stopped all hauling, and it is getting the good now.

The South Paris local tent of the Mothers will be organized this Monday evening after the open forum. Mrs. Deputy Ward of Portland will officiate.

Mrs. Ella W. Burbank has returned to South Paris, having completed her duties as a student at the Maine State College, Bangor, and is a guest at the home of Charles Edwards.

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NORWAY.

Mrs. Mildred Holmes, who is training for a nurse in the Portland Eye and Ear Infirmary, was hit by a taxi one day recently. She was taken to a hospital, where she was found to have sustained some bruises but escaped serious injury.

Mrs. Ruth Glidden entertained at the newly organized sewing club at her home Thursday evening.

Mrs. Lou Curtis was in Auburn a few days last week. She went to the city to attend the funeral of Mrs. Lottie Winslow, Mrs. Thea Stewart, who died at the home of her stepson, George W. Winslow.

Mrs. C. G. Hunt underwent an operation for appendicitis at the Central Maine General Hospital in Lewiston last week. The pupils of the eighth grade with their teachers were entertained at the Mothers' Club Wednesday evening, and the sophomore class was entertained at the same place on Thursday.

Mrs. and Mrs. Charles Barlett entertained three tables of what at their home on Crescent Street on evening last week.

The Barton Reading Club was entertained at the home of Mrs. Alice Brooks Thursday afternoon. The reading was from Walter Emerson's recently published book, "When North Winds Blow."

Mrs. M. W. Sawyer gave a whist party Wednesday evening for the benefit of the Universalist Sewing Circle.

The ladies' sewing circle of the Universalist church met Friday afternoon with Mrs. V. W. Hills.

Harry East Woman's Relief Corps gave a public supper Thursday evening with Mrs. Edith L. Edwards, Mrs. Miranda Emerson, Mrs. Esther Rich, Mrs. Addie Emerson, Mrs. Addie Lovejoy and others.

Mrs. and Mrs. William Dinning of Maplegrove, Magalloway, P. O., have been guests of Mr. and Mrs. B. C. G. Bennett at the Central Maine General Hospital, Lewiston, for the removal of a cancer from one of Mrs. Bennett's breasts.

Joseph Morrill has bought the Allen house on Main Street opposite the Congregational church.

Mrs. Charles Chase of Somerville, Mass., and Mrs. Minnie Clayton of Gray were guests of Mrs. Horace E. Mixer several days last week. They were with the remains of their mother, Mrs. Mary (Smith) Marston.

Mrs. and Mrs. Fred E. Smith were recent visitors with Mr. and Mrs. Lester H. Penley in Duxbury.

The ladies' circle of the Congregational church will hold a Washington Birthday Party on the evening of Feb. 21.

The committee in charge is composed of Mrs. Edith Bartlett, Mrs. Mary Andrews, Mrs. F. B. Brown, Mrs. Florence Bradbury, Mrs. Cora Cummings, Mrs. Hazel Conroy, Mrs. Lida Drake, Mrs. Rachel Brown, Mrs. Thelma Grover, Mrs. Minnie Herrick, Mrs. Alvin Huff, Mrs. Rosa York, Mrs. Laura Sanborn, Mrs. Addie Lovejoy.

News has been received in this village of the death of Mrs. Abbie A. Chandler at her home, 128 Veranda Street, Portland, after an illness of about ten days.

Mrs. Chandler was born in Bethel 73 years ago. Her daughter, John and Almira Mills Needham, she formerly lived in Norway but moved to Portland several years ago. She married Marcellus W. Chandler, who died several years ago. She is survived by a daughter, Miss Ella A. Chandler of Portland. The interment was at West Paris.

The Norway Firemen's Relief Association held its second annual ball Tuesday evening at the Opera House. The hall was ablaze with the national colors. On entering one was confronted by a flag draped over the stage and the strains of the grand march began, revealing a garden setting. A cluster of flowers and a large banner with the words "Firemen's Relief Association, 1923." In the center of the front of the stage was a hydrant with a fireman at one side tending the nozzle, labeled "1923." On the opposite side was a young woman in dress evidently a "dapper," tending a nozzle and labeled "1923." There were other decorations of the stage and the Norway-Firemen's Relief Association under the leadership of Walter S. Stearns furnished music for the sixteen dances which followed the grand march. John H. Haselton was prompter.

The 29th annual clock's ball will take place Feb. 13th at the Opera House. The Portland Orchestra of Portland will furnish music.

William Pledge of Lawrence, Mass., has come to Norway to make his home with his brother, James Pledge. His health is very poor.

The Portland Dances of Sanford was a recent guest of his son, Odies J. Demers. Moses P. Shiles of Portland was in town Tuesday.

The Berlin Professionals will meet the Norway Professionals at the Opera House Wednesday evening, to see which team shall be best basketball.

The twelfth annual winter party is being held at Camp Kingslayer. The making of the flag ship, the Norway-Firemen's Relief Association, under the leadership of Walter S. Stearns furnished music for the sixteen dances which followed the grand march. John H. Haselton was prompter.

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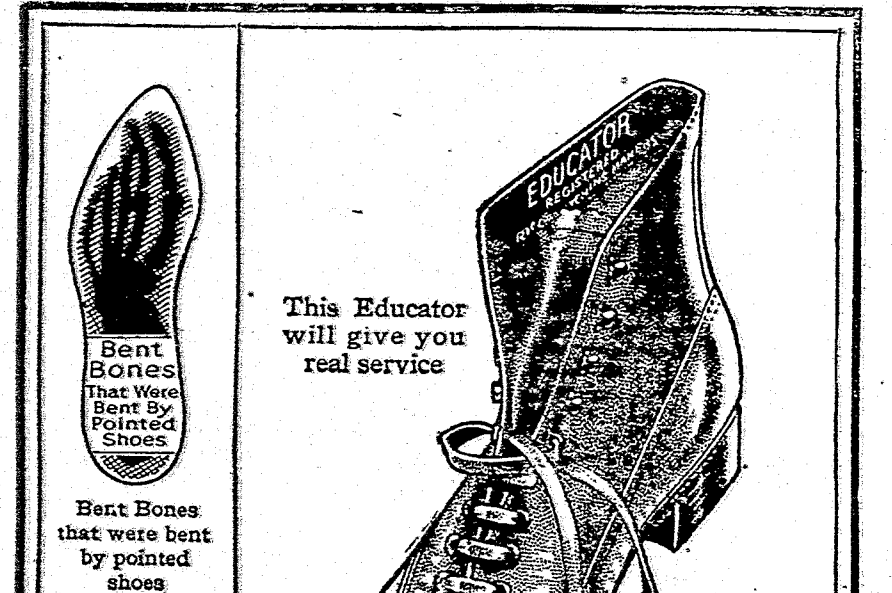
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Opera House Block, Look for the "Clock in the steeple."



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HOMEMAKERS' COLUMN.

Correspondence on topics of interest to the ladies is solicited. Editor HOME MAKERS' COLUMN, 200 New York Avenue, New York City.

Stews of Infinite Variety.

The one-time phobias of the diner table, and with the attainment of a higher social position it has acquired the charm of variety. As a satisfying and nourishing article of diet, a stew, when properly made, cannot be surpassed, and when it is colorful, made so by its ingredients or by a garnish, it is attractive enough to please the most fastidious taste.

If you desire a stew of unique and delicious flavor, you will find it in Stewed Veal. Prepare three quarts of vegetables as follows: One cupful of pared and quartered potatoes, three-fourths cupful of small, white mushrooms, and one-half cupful of sweet green peppers cut in strips. Cut one one-half pound of shoulder of veal in small chunks and flour them. Brown the vegetables and the flour in hot butter in a shallow pan. Season with two teaspoonsful of salt, one small onion chopped very fine, one-half cupful of chopped celery stalks, and one-half cupful of water. When well browned and seasoned, add two cupsful of boiling water, cover closely, and simmer for two hours.

With four tablespoonsful of flour blended with two tablespoonsful of milk, and one-half cupful of water, make a thickening. Add to the deep platter garnished with parsley and surrounded with Cream Dumplings. Serve as a hot soup, or with bread and butter.

For Beef Goulash, dice one-fourth pound of fat pork and fry it with two medium-sized onions, sliced, until golden brown. Add one-half cupful of water and cook for five minutes. Then add one pound of round steak and cook in two tablespoonsful of oil for ten minutes. Then add the steak in two-inch pieces. Place in a deep platter garnished with parsley and one-half cupful of water. Cover and cook for five minutes.

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Robinson Crusoe Stuff

By JESSIE DOUGLAS

"Of course, you can ask them down," Aunt Hettie said amiably, "telling down all your beans, Annie Laurie!"

"They're not beans," Annie Laurie answered indignantly. "You'll understand that when you see them! Jim's got creatures, you know, like him, the old—the middle-aged woman do."

And Norman, well, Norman's different. You'll see, Aunt Hettie!"

Aunt Hettie did. She saw just how it was when Jim jumped down from the train and took Annie Laurie's little hand in his big brown paw and looked at her adoringly. She saw, too, when Norman came, with his golf club and his hat, and his English tweeds, called nonchalantly: "To there, Annie!"

Annie Laurie's head popped up with its soft curls, and she answered Norman's salutes calmly and told Jim patiently that she had got his letter, that she hadn't had time to answer it. Oh, yes, and that the nicest girl was coming down for the weekend!

Aunt Hettie's cottage was snug in between the pine trees, and the blue lake shimmered in the distance. The air was charming. But it had no gas nor running water nor sealed walls. The spiders had a merry way of skirting along the walls, and the well-scented water.

But what was this to Annie Laurie when a round, golden moon swam across the sky and Norman unpacked his golf and lifted a charming voice to the silent woods?

Jim meanwhile had trailed to the village in search of water. As Annie Laurie's head popped up with its soft curls, and she answered Norman's salutes calmly and told Jim patiently that she had got his letter, that she hadn't had time to answer it. Oh, yes, and that the nicest girl was coming down for the weekend!

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HAVE ODD MEANS OF LIVING

According to Census Takers' Figures. There are Peculiar Ways of Obtaining a Livelihood.

Many of the curious occupations which people pursue for a living are revealed by the census taker. One entry in the volumes of a recent census which puzzled the officials was "a man who described himself as a 'carton jockey'." It took quite a long time to discover that the census taker meant that he was a carpenter and joiner.

Another occupation discovered by the census taker was that of a "rat farmer." Animals, indeed, seem to fill the cup of a large number of people. The quaintest confession comes from a "beetle and cockroach manipulator and bug wrestler."

A woman was responsible for the entry: "Forelady gray birdie." When light dawned upon the census officers they found that the person in question was a superintendent in a soup factory, evidently in the "thick" department. In many cases the true meaning of the figures was never discovered by the officials.

One girl stated that she was a "tipster." Various solutions were tried, including that of "tipster" and "tipster." The unique phrase, among the typists, "Squirm" remained a mystery, though it was supposed to be something to do with electric lighting.

Portrait on Your Writing Paper. The Paris smart woman is not smart unless she has the very smartest stationery. The latest craze is to have her portrait engraved at the head of her notepaper, the favorite color of which at present is cerulean. A variation is to have the portrait on the dainty lining of the envelope. Most stationers nowadays are scented.

IDEA PROVIDES NEW THRILL. Scenic Railway Two Miles High Under Construction—Will Give Wonderful View of Mont Blanc.

Think of swooping through the air, from Alpine crag to crag, on a real scenic railway, over two miles high! This project of engineering progress, stranger than anything that has been attempted before, not only has been feasible but part of the line is now in operation. It was under construction when the war broke out, but the suspended cables were not touched, and according to press dispatches, the line soon will be open to tourists.

This unique railway, technically known as a teleferique, will run from Les Bessons in the Chamonix valley, France, up the Aiguille du Midi, 12,000 feet high, one of the jagged, precipitous needles in the Mont Blanc range. Tourists, in 90 minutes, will be transported from summer heat to the Arctic zone of Mont Blanc, swooping safely through the air, above avalanches of snow and ice crash heavily by, hundreds of feet beneath the suspended cars.

The idea behind this novel engineering feat is to transport tourists skyward to the land of eternal snow and ice. Hundreds of thousands of tourists have seen Mont Blanc from below, but by means of this teleferique line they will be able to see it from above, comfortably at a spot where only the hardest of alpinists have ever ventured, and where visitors wishing to escape the heat of summer may indulge in all kinds of winter sports—Scientific American.

ASTONISHING AGE FOR HORSE. Animal Owned in the United States Declared to Have Lived for Fifty-one Years.

A horse owned by a United States citizen named Meyer is probably the oldest of its kind, having reached the astonishing age of fifty-one years. One of the most remarkable horses in the world, it is called, has astonished the experts by his feat in living for more than half a century. It is undoubtedly a world's record for a horse of his kind.

The horse, a bay, was born in the Royal Veterinary College in London, and it was not heard of until 12 months before its death. Work horses are usually past their prime after six years, and hunters and working horses are past their prime after ten years. This horse, however, was a black western pony, over thirty years of age, which, though still hale and hearty, had begun to show signs of old age.

The horse was named "Oldie," and it was not heard of until 12 months before its death. Work horses are usually past their prime after six years, and hunters and working horses are past their prime after ten years. This horse, however, was a black western pony, over thirty years of age, which, though still hale and hearty, had begun to show signs of old age.

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